


**INFORMATION DISCLOSURE
CITATION**

 APPLN. NO.
10/517,220

 ATTY. DKT. NO.
4662-356

APPLICANT

EDENS et al.

(Use several sheets if necessary)

FILING DATE

December 7, 2004

GROUP

1652

U.S. PATENT DOCUMENTS

*EXAMINER INITIAL	DOCUMENT NUMBER	DATE	NAME	CLASS	SUBCLASS	FILING DATE IF APPROPRIATE
AR	4,181,742	01/1980	Amaha et al.			
BR	5,035,902	07/1991	Bilinski et al.			
CR	5,192,677	03/1993	Kinsella et al.			
DR	2004/0115306	06/2004	Lopez et al.			12-06-2001
ER	2004/0241664	12/2004	Dekker et al.			12-06-2001
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GR	7,323,327	01/2008	Dekker et al.			02-22-2002

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	DOCUMENT	DATE	COUNTRY	CLASS	SUBCLASS	TRANSLATION YES NO
GR	53-127896	11/1978	JP			
HR	0522203	01/1993	EP			
IR	0522428	01/1993	EP			
JR	02/45523	06/2002	WO			
KR	02/45524	06/2002	WO			
LR	02/46381	06/2002	WO			
MR	02/68623	09/2002	WO			

OTHER DOCUMENTS (including Author, Title, Pertinent pages, Date, etc.)

NR	Godfrey et al. "Beer stabilization" in <i>Industrial Enzymology</i> , 2 nd Ed., Nature Publishing, Chapter 2.6 (Brewing), pp.124-125 (1996).
OR	Habibi-Najafi et al. "Proline-specific peptidases of <i>Lactobacillus casei</i> subspecies" J. Dairy Sci. 77:385-392 (1994).
PR	Lopez & Edens "Effective prevention of chill-haze in beer using an acid proline-specific endoprotease from <i>Aspergillus niger</i> " J. Agric. Food Chem. 53: 7944-7949 (2005).
QR	Nagodawithana et al. (eds.) "Proteases" in <i>Enzymes in Food Processing</i> , 3 ^d Ed., Academic Press, Chapter 16 (Wine), pp. 425-426 (1993).
RR	Nagodawithana et al. (eds.) "Keeping beer clear with chillproofing enzymes" in <i>Enzymes in Food Processing</i> 3 ^d Ed., Academic Press, Chapter 17 (Beer), pp.448-450 (1993).
SR	Ngo et al. "Computational complexity, protein structure prediction, and the Levinthal paradox" in <i>The Protein Folding Problem and Tertiary Structure Prediction</i> , Birkhauser, pp. 492-495 (1994).
TR	Quéméneur et al. "Engineering cyclophilin into a proline-specific endopeptidase" Nature 391:301-304 (1998).
UR	Siebert et al. "Nature of polyphenol – protein interactions" J. Agric. Food Chem. 44:80-85 (1996).
VR	Siebert et al. "Formation of protein – polyphenol haze in beverages" J. Agric. Food Chem. 44:1997-2005 (1996).
WR	Siebert "Effects of protein – polyphenol interactions on beverage haze, stabilization, and analysis" J. Agric. Food Chem. 47:353-362 (1999).
XR	Siebert & Lynn "Mechanisms of beer colloidal stabilization" J. Am. Soc. Brewing Chem. 55:73-78 (1997).
YR	International Search Report for PCT/NL2003/00352, three pages, dated September 29, 2003.
ZR	Int'l Preliminary Examination Report for PCT/NL2003/00352, five pages, dated October 18, 2004.

*Examiner

Date Considered

Examiner: Initial if reference considered, whether or not citation is in conformance with MPEP 609; Draw line through citation if not in conformance and not considered. Include copy of this form with next communication to application.